

Rec'd  
5/3/99



CANADA

April 29, 1999

Felicia B. Satchell, Chief, Food Standards Branch  
Office of Food Labelling (HFS-158)  
Center for Food Safety and Applied Nutrition  
200 C. Street SW.  
Washington DC 20204 USA

**Subject : President's Choice™ The Decadent White Chocolate Chips**

Dear Ms. Satchell,

As per the final phase of the process for getting the temporary marketing permit, we are pleased to submit to you the label for « President's Choice™ The Decadent White Chocolate Chips ».

Hope everything is satisfactory to you. And if you should request further information, please feel free to contact us. It will be a pleasure to answer any questions you may have.

Best regards,

The logo for Barry Callebaut, featuring the word "BARRY" in a bold, sans-serif font, followed by a stylized "C" inside a circle, and then the word "CALLEBAUT" in a bold, sans-serif font.

A handwritten signature in cursive script, appearing to read "Louise Girouard".

Louise Girouard  
Project coordinator

cc : Linda Barabé  
encl. Four (4) labels

93P-0310

LET 81

**Nutrition Facts**

Serving Size 1 tbsp (15g)  
 Servings Per Container about 19  
**Calories** 80  
 Calories from Fat 35

Amount/serving	% Daily Value*
<b>Total Fat</b> 4g	<b>6%</b>
Saturated Fat 2.5g	<b>12%</b>
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 10mg	<b>1%</b>
Vitamin A 0%	Vitamin C 0%

Amount/serving	% Daily Value*
<b>Total Carbohydrate</b> 10g	<b>3%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 9g	
<b>Protein</b> less than 1g	
Calcium 4%	Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
 Fat 9 • Carbohydrate 4 • Protein 4

**INGREDIENTS:** SUGAR, COCOA BUTTER, MILK, SKIM MILK, MILKFAT, SOYA LECITHIN, NATURAL FLAVOR.  
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*President's Choice*™

# THE DECADENT™ WHITE CHOCOLATE CHIPS

THE SAME WHITE CHOCOLATE CHIPS THAT ARE USED IN OUR  
 PC™ THE DECADENT™ WHITE CHOCOLATE CHIP COOKIES

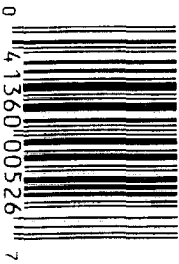
NET WT 10 OZ (283g)



## CHOCOLATE WHITE CHOCOLATE CHIP COOKIES

- 1 1/2 cups all-purpose flour  
 1/4 tsp salt  
 1 tsp baking soda  
 1/4 cup unsweetened cocoa powder  
 1/2 cup dark brown sugar, firmly packed  
 1/2 cup white sugar  
 2 PC™ Unsalted Fresh Butter, at room temperature  
 2 eggs, large, at room temperature  
 1/2 tsp vanilla extract  
 1/2 cup sweetened coconut (shredded or flaked)  
 1 cup coarsely chopped pecans  
 1-10 oz package PC™ The Decadent™ White Chocolate Chips

1. Preheat oven to 375°F.
  2. In a medium mixing bowl, sift together the flour, salt, baking soda and cocoa powder.
  3. In a separate bowl, using an electric mixer, beat the sugars, butter and eggs on medium-high speed until mixture is smooth (about 2 to 3 minutes).
  4. Beat in the vanilla and coconut. Gradually add the sifted dry ingredients until thoroughly blended (if using a mixer, use lowest speed).
  5. Stir in pecans and white chocolate chips.
  6. Spray baking sheets lightly with PC™ 100% Canola Oil Cooking Spray. Drop dough by heaping tablespoonfuls, about 2 inches apart, onto the greased sheets.
  7. Bake for 10 to 12 minutes on the middle rack of oven.
  8. Allow cookies to cool for 2 minutes on baking sheets, then transfer to a rack to cool completely.
- Makes 3 dozen cookies.



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